



UL-WEB-UFS Report

CU Product Information Record : 720000059670/001

Status : Released PL

Authorization Group : R&D CATEGORY SAVOURY

Planned effective date : Apr 9, 2024

Basic Data

General Information

Valid From	Apr 9, 2024
Valid To	Dec 31, 9999
Created On	Jan 30, 2024
Created By	DARGIER_C500
Changed On	Apr 8, 2024
Changed By	SAP_WFRT
Brand Name	MAIZENA
HOS	710032989056
Change Number	300006863463

CU Product Information Record Description

Language	Description
Dutch	Knorr PROFESSIONAL ROUX Blanke 1 kg - UFS
Dutch_BE	Knorr PROFESSIONAL ROUX Blanke 1 kg - UFS
English	ROUX LIGHT 1KG EC BNL (CU)
English_GB	KNORR PROFESSIONAL White Roux 1 kg - UFS UKI
French	Knorr PROFESSIONAL ROUX BLANC 1 kg - UFS
French_BE	Knorr PROFESSIONAL ROUX BLANC 1 kg - UFS
German_DACH	Knorr PROFESSIONAL ROUX Weisse Mehlschwitze 1 kg - UFS
Italian	Knorr PROFESSIONAL ROUX BIANCO 1 kg
Spanish	Knorr ROUX CLARO 1 kg UFS ES

Target Location

Validity Area	Language
Belgium	German_DACH



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CUC Product Information Record Data

CUC Product Information Record Header data

CUC Product Information Record : 200000129484/000/004

Rating : PUBLIC

Validity Area : EU

Valid From : Jan 30, 2024

Valid To : Dec 31, 9999

Status : Released

Product Name

Language	Product Name
English	ROUX LIGHT 8494540 (CUC)
English_EU	CoM DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/German_DACH

Legal Denominator : Weisse Mehlschwitze - Granulat zum Binden von Speisen

Ingredient List:

Zutaten: **WEIZENMEHL**, Palmfett. Kann Spuren von **ROGGEN**, **GERSTE** und **HAFER** enthalten.

Additional Declarations

Target Location/Language : FOODS:BE/German_DACH

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	Kilogramm e

Statements:

Purpose	Description
ALLERGEN LIST	Laktosefrei
INGREDIENT LIST	Free from colours\$\$\$
INGREDIENT LIST	Ohne Konservierungsstoffe
INGREDIENT LIST	Ohne Geschmacksverstärker
SYMBOLS/LOGOS	EVU Logo, vegan
USE INSTRUCTIONS	Bain marie/Wasserbad stabil
SYMBOLS/LOGOS	



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Purpose	Description
USE INSTRUCTIONS	consistent binding\$\$\$
USE INSTRUCTIONS	no lumps\$\$\$
USE INSTRUCTIONS	instant dissolution\$\$\$
PREP. INSTRUCTIONS	ZUBEREITUNG 1) Die Flüssigkeit (Bouillon, Milch, Fond) zum Kochen bringen. 2) Das Produkt hinzufügen. 3) 5 Minuten leicht kochen lassen. 4) Abschmecken.
SHELF LIFE	Mindestens haltbar bis Ende:
SYMBOLS/LOGOS	LAKTOSEFREI
SYMBOLS/LOGOS	VEGETARISCH
SYMBOLS/LOGOS	BAIN-MARIE STABIL
NON ARTWORK CLAIMS	Ohne künstliche Farbstoffe
NON ARTWORK CLAIMS	Ohne Geschmacksverstärker
STORAGE	Trocken und bei Zimmertemperatur aufbewahren.
PREP. INSTRUCTIONS	DOSIERUNG Suppe 60 g / L Sauce 90 g / L
NUTRITION	Nährwerte Pro 100 g Trockenprodukt
OTHER	Granulat für 16,5 Liter Suppe oder 11 Liter Sauce. Verwenden Sie KNORR Fonds de Cuisine Helle Mehlschwitze zum Binden Ihrer Saucen, Suppen, Ragouts und für die Zubereitung verschiedener Arten von Krokettten. Die Dosierung nach Wunsch je nach gewünschter Struktur und verwendeter Flüssigkeit anpassen.
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/German_DACH

On Pack Nutrition Information [As Sold]

Nährwertinformation	Pro
Energie	2343 kJ
Energie	566 kcal
Fett	38 g
davon gesättigte Fettsäuren	28 g
Kohlenhydrate	46 g
davon Zucker	< 0,5 g
Ballaststoffe	1,7 g
Eiweiß	6,4 g
Salz	< 0,01 g



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On Pack Nutrition Information [As Prepared]

Nährwertinformation	Pro	Pro	Referenzmenge (RI)
Energie	213 kJ	234 kJ	3 %
Energie	51 kcal	57 kcal	3 %
Fett	3,5 g	3,8 g	5 %
davon gesättigte Fettsäuren	2,6 g	2,8 g	14 %
Kohlenhydrate	4,2 g	4,6 g	2 %
davon Zucker	< 0,5 g	< 0,5 g	< 1 %
Ballaststoffe	< 0,5 g	< 0,5 g	
Eiweiß	0,6 g	0,6 g	1 %
Salz	< 0,01 g	< 0,01 g	< 1 %

Pro - 100 g (As Sold)

Statements :

Produkt wie verkauft

Pro - 100 g (As Prepared)

Statements :

zubereitetes Produkt gemäß Zubereitungsanleitung

Pro - 110 g (As Prepared)

Statements :

Portion

Referenzmenge (RI) - 110 g (As Prepared)

Statements :

% der Referenzmenge für einen durchschnittlichen Erwachsenen (8400 kJ / 2000 kcal)

End of CUC Product Information Record 200000129484/000/004



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Brand Name	MAIZENA
HOS	710032989056
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Target Location

Validity Area	Language
Belgium	French



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Rating : PUBLIC

Validity Area : EU

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Status : Released

Product Name

Language	Product Name
English	ROUX LIGHT 8494540 (CUC)
English_EU	CoM DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/French

Legal Denominator : Roux blanc déshydraté

Ingredient List:

Ingrédients : farine de **BLÉ**, graisse de palme. Peut contenir : **SEIGLE, ORGE** et **AVOINE**. Convient aux végétaliens.

Additional Declarations

Target Location/Language : FOODS:BE/French

Measures :

Measure Type	Value	UOM	UOM Description
Poids net	1	kg	kilogrammes e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegans
PREP. INSTRUCTIONS	PRÉPARATION Porter le liquide à ébullition. Ajouter le roux (pour les soupes : 60-80 g/l ; pour les sauces : 90-100 g/l). Remuer et laisser cuire pendant 5 minutes. Le dosage peut être ajusté en fonction de la texture souhaitée.
STORAGE	Bien refermer la boîte après utilisation. À conserver au sec et à température ambiante.
SHELF LIFE	À consommer de préférence avant fin :



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Purpose	Description
SYMBOLS/LOGOS	Recette inchangée
SYMBOLS/LOGOS	ODZ **
SYMBOLS/LOGOS	SANS LACTOSE*
OTHER	**s'applique à AT/CH : o.d.Z.: Sans exhausteur de goût, colorant, conservateur, composé sulfité, antioxydant et édulcorant avec effet dans le produit fini préparé, autrement dit sans aucune obligation de déclaration dans les cartes et menus en Allemagne.
OTHER	LIAISON CONSTANTE
OTHER	SANS GRUMEAUX
OTHER	ROUX BLANC
OTHER	Liaison constante & dissolution instantanée - Sans grumeaux.
NUTRITION	Valeurs nutritionnelles Pour 100 g de produit déshydraté Énergie Matières grasses dont acides gras saturés Glucides dont sucres Fibres Protéines Sel
OTHER	*Teneur en lactose inférieure à 0,01 g / 100 ml de produit préparé.
SYMBOLS/LOGOS	BAIN-MARIE STABLE
SYMBOLS/LOGOS	DISSOLUTION INSTANTANÉE
NON ARTWORK CLAIMS	Sans colorant artificiel Sans exhausteur de goût Sans conservateur
SYMBOLS/LOGOS	Please recycle

Nutrient Declarations

Target Location/Language: FOODS:BE/French

On Pack Nutrition Information [As Sold]

Valeurs nutritionnelles moyennes	Pour
Énergie	2343 kJ
Énergie	566 kcal
Matières grasses	38 g
- dont acides gras saturés	28 g
Glucides	46 g
- dont sucres	< 0,5 g



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Fibres	1,7 g
Protéines	6,4 g
Sel	< 0,01 g

Pour - 100 g (As Sold)

Statements :

Produit tel que vendu

End of CUC Product Information Record 200000129484/000/004



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Spanish	Knorr ROUX CLARO 1 kg UFS ES

Target Location

Validity Area	Language
Belgium	Dutch



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Product Name

Language	Product Name
English	ROUX LIGHT 8494540 (CUC)
English_EU	CoM DE

Ingredient and Allergens/Diet Declarations

Target Location/Language : FOODS:BE/Dutch

Legal Denominator : Blanke roux poeder

Ingredient List:

Ingrediënten: **TARWEBLOEM**, palmvet. Kan **ROGGE**, **GERST** en **HAVER** bevatten.

Additional Declarations

Target Location/Language : FOODS:BE/Dutch

Measures :

Measure Type	Value	UOM	UOM Description
Nettogewicht	1	kg	kg e

Statements:

Purpose	Description
SYMBOLS/LOGOS	EVU logo, suitable for vegans
PREP. INSTRUCTIONS	BEREIDING: Breng de vloeistof aan de kook. Voeg de roux toe (voor soep: 60-80 g/l; voor saus: 90-100 g/l). Roer en laat 5 minuten doorkoken. Dosering kan worden aangepast afhankelijk van gewenste dikte.
SHELF LIFE	Ten minste houdbaar tot einde:
NON ARTWORK CLAIMS	Vrij van kunstmatige kleurstoffen
NON ARTWORK CLAIMS	Vrij van conserveermiddelen



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Purpose	Description
NON ARTWORK CLAIMS	Vrij van smaakversterkers
STORAGE	Na gebruik goed afsluiten. Droog en bij kamertemperatuur bewaren.
NUTRITION	Voedingswaarden Per 100 g poeder
SYMBOLS/LOGOS	Please recycle
OTHER	*Lactosevrij
OTHER	**OdZ: zonder te declareren hulpstoffen.
OTHER	Consistente binding & lost direct op - Geen klonten.

Nutrient Declarations

Target Location/Language: FOODS:BE/Dutch

On Pack Nutrition Information [As Sold]

Voedingsstoffen	Per
Energie	2343 kJ
Energie Kcal	566 kcal
Vetten	38 g
waarvan verzadigde vetzuren	28 g
Koolhydraten	46 g
waarvan suikers	< 0,5 g
Vezels	1,7 g
Eiwitten	6,4 g
Zout	< 0,01 g

Per - 100 g (As Sold)

Statements :
Product zoals verkocht

End of CUC Product Information Record 200000129484/000/004